KIKKOMAN

Chocolate Soy Sauce Truffles

Total time **140 mins** **140 mins** preparation time

Nutritional facts (per portion):
209 kJ / 49 kcal

Fat: **3.3 g** Protein: **0.6 g**
Carbohydrates: **4.3 g**

INGREDIENTS

20 portion(s)

140 g	dark chocolate
60 ml	dairy cream
1 tsp	Kikkoman Naturally Brewed Soy Sauce
2.5 tbsp	cocoa

PREPARATION

Step 1

Break the chocolate into pieces and melt in a bowl over simmering water. Stir in the cream and soy sauce. Pour the chocolate mixture into a baking tray lined with foil (approx. 10 x 10 cm) and chill in the fridge for at least 2 hours.

Step 2

Remove the set chocolate mixture from the tray, cut into approx. 2 x 2 cm cubes, dust all over with cocoa powder and serve, garnished with fresh berries and mint if you like.